

# DINNERLY



## Asian Pork Pizzas with Creamy Drizzle



25 minutes



2 Servings

When Asian and Italian cuisines collide, a mind-blowing pizza is born. Cook pork in our aromatic Indonesian spice paste, make some tangy pickled veg and pile it all on top of crisp pita bases – it'll get the tastebuds dancing!



## WHAT WE SEND

- 1 carrot
- 1 Lebanese cucumber
- 40g radish
- pork mince
- 55g ayam goreng paste
- 4 pita breads <sup>1,6</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 tsp white vinegar
- 1 tbs vegetable oil
- 2 tbs mayonnaise <sup>3</sup>
- 2 tsp soy sauce <sup>6</sup>
- ½ tsp chilli flakes (optional)

## TOOLS

- large oven tray
- baking paper
- julienne peeler or box grater
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 855kcal, Fat 45.3g, Carbs 70.3g, Proteins 40.3g



### 1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Peel the **carrot** and shred using a julienne peeler or coarsely grate with a box grater. Halve the **cucumber** lengthwise, then scrape out the seeds using a teaspoon and thinly slice on an angle. Cut the **radish** into matchsticks (see Kitchen hack).



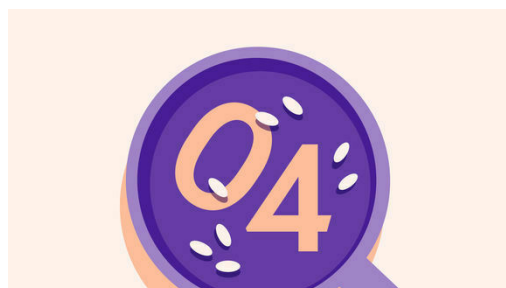
### 2. Pickle veggies

Put the **carrot, cucumber, radish** and 2 tsp **white vinegar** in a bowl and season with **salt**. Set aside to pickle, tossing occasionally, until needed.



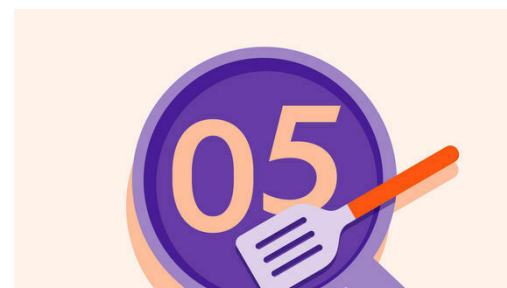
### 3. Brown pork

Heat 2 tsp **vegetable oil** in a medium frypan over high heat. Cook the **pork mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Remove the pan from the heat. Stir in **half the ayam goreng paste** until well combined.



### 4. Bake pizzas

Combine the **remaining ayam goreng paste** and 2 tsp **vegetable oil** in a bowl. Put 2 **pitas\*** on the lined tray, then spread with the **paste mixture** and top with the **pork mixture**. Bake the **pizzas** for 12 mins or until golden.



### 5. Serve up

Meanwhile, combine 2 tbs **mayonnaise**, 2 tsp **soy sauce** and 2 tsp **water** in a bowl. Taste, then season with **salt and pepper**. Drain the **pickled veggies**, discarding the pickling liquid. Top the pizzas with the pickled veggies, scatter over ½ tsp **chilli flakes**, if using, and drizzle with the **mayonnaise mixture**. Enjoy!



### 6. Kitchen hack

Here's an easy way to cut the radish into matchsticks: thinly slice the radish into rounds, stack the slices and cut into thin matchsticks.